

Welcome to Applewood Café

March 20, 2017 ~ April 07, 2017

Appetizers

Crab Cake Croquettes (DF)

Mini crab cakes breaded in panko, fried and served with garlic-chili mayonnaise and lemon.

\$8.50

Steamed Mussels with Coconut Milk and Chiles (GF, DF)

Atlantic mussels steamed with white wine, garlic, chili, ginger and lime served in a coconut milk broth. Garnished with fresh cilantro.

\$8.00

Soups

"Good soup is one of the prime ingredients of good living.

For soup can do more to lift the spirits and stimulate the appetite than any other one dish."

~Louis P. De Gouy, 'The Soup Book' (1949)

Soup Du Jour

The Chef's daily creation made from fresh seasonal ingredients.

Bowl \$5.00

Cup \$4.00

Turkey and White Bean Chili (GF, DF Optional)

An Applewood Café specialty! Ground turkey simmered with peppers, onions, garlic and spices, with cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro.

Bowl \$5.00

Cup \$4.00

Minestrone Soup (GF, DF Optional)

An Italian classic jam-packed with fresh vegetables, beans and pasta in a light tomato broth.

Bowl \$5.00

Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Arugula Salad with Mandarin Vinaigrette (GF)

This fresh, sweet and tangy salad gets its pleasant crunch from sliced almonds and bean sprouts.

\$5.50

Goi Chay - Vietnamese Vegetarian Salad (GF, DF)

Shredded cabbage and carrots with rice noodles, tofu, crushed peanuts, basil and mint with a garlic-soy and lemon dressing.

\$5.00

Entrée Salads

Chicken Club Salad (GF, DF)

Grilled boneless breast of chicken, served over romaine hearts with plum tomatoes, celery, red onion, crisp bacon and croutons, drizzled with scallion-dijon dressing. **\$11.00**

Greek Salad with Oregano-Roasted Salmon (GF, DF Optional)

This Grecian-style salad is bursting with Mediterranean flavor. Fresh romaine, kalamata olives and tomatoes tossed with lemon and E.V.O.O. nested under garlic oil and oregano roasted salmon served with cucumbers and feta cheese. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish.

Porchetta Sandwich (GF, DF Optional)

Rosemary and fennel seasoned pork belly, rolled then roasted slow, sliced and served on a freshly baked ciabatta roll with melted provolone, roasted peppers and arugula. **\$8.50**

Turkey Hero Sandwich

Turkey meatball on a garlic hoagie roll with tomato sauce and melted mozzarella **\$8.00**

****Sandwiches served on a Gluten-free roll for an additional.**** **\$1.00**

Substitute your chips for hand-breaded onion rings with your sandwich. **\$2.00**

A la Carte **\$3.00**

Entrées

Served with appropriate accompaniments.

Fettuccini Carbonara

Freshly made pasta tossed with house-made pancetta in a rich cream sauce garnished with grated parmesan and frizzled basil. **\$10.00**

Lamb in Indian Coconut Curry Sauce (GF, DF)

This warming Indian inspired dish has morsels of lamb seasoned with ginger, garlic, cumin and coriander served over rice alongside gluten-free naan bread. **\$13.00**

Smoked Salmon Filled Crêpes with Béchamel Sauce

Delicate French crepes, stuffed with in-house smoked salmon, cream cheese and dill. Topped with a creamy béchamel sauce and served with julienne vegetables. **\$12.00**

Chicken Karaage - Japanese Fried Chicken (GF, DF)

Boneless, skinless chicken thigh meat marinated in tamari then coated in potato starch and fried to golden brown. **\$11.00**

Desserts

"Life is uncertain. Eat dessert first." -Ernestine Ulmer

"Pie Makes Everybody Happy" - Laurie Halse Anderson

Ask your server about today's featured pie.

\$5.50

****Al a Mode (depending on the featured pie) for an additional.****

\$1.00

Gluten-Free Angel Food Cake (GF, DF)

Gluten-free angel food cake served with fresh berries and lightly sweetened coconut whipped cream.

\$5.50

Pot de Crème

This rich chocolate custard is flavored with fresh whipped cream, bittersweet chocolate, fresh raspberry and mint.

\$6.00

Cranberry Torte

This moist torte with its hints of fragrant vanilla and sweet butter is sure to become a seasonal favorite. Served with a dollop of fresh whipped cream.

\$6.50

Tiramisu Italiano

This elegant and luscious dessert is made of ladyfingers soaked in espresso and rum then layered with a sweet Marsala zabaglione. Finished with a dusting of coco powder.

\$7.00

Beverages

Chilled Lemonade **\$2.00**

Sweet or Iced Tea **\$2.00**

Arnold Palmer **\$2.00**

Hot Tea with Lemon Wedge **\$2.00**

Coffee, Regular or Decaf **\$2.00**

House Made Soda **\$2.00**

Hours of Operation:

Monday thru Thursday

11:00 a.m. to 1:00 p.m.

We ask that you please, place a reservation for parties of six or more at least **48 hours** in advance.

For reservations please call 810-762-0534

Major Credit Cards Accepted:

Visa, Master Card, Discover, American Express and Diners Club

Applewood Café Gift Certificates are always in good taste. Ask your server for details.